

### **The Grant** \$99.00 - \$139.00 Depending on Month and Day of Week

5.5 Hour Open Premium Bar with poured Champagne as guests arrive

1 Hour Cocktail Reception to include:

Stationary Hors d'oeurves Display International Cheese Display to include cured meats, olives, fire roasted peppers and long stem artichokes 5 passed Hors d'oeurves

Salad

Tableside Wine Service

3 Entree selections

Wedding Cake

Coffee, Tea and Cordials

1 dessert Option





# **60 State Bar Options**

#### Included in all bar options

Soda, juices, appropriate mixers, San Pellagrino or Saratoga Sparkling Water Becks or Buckler Alcohol Free Beer, Tott's Champagne

Premium·····			
Bottled Beer (choose 4)	Coors Light, Heinekin, Corona, Peroni, IPA (Choice), Blue Moon, Samuel Adams, Stella Artois, Miller Lite, Budweiser, Bud Light		
House Wines (Mondavi)	Pinot Grigio, Cabernet Sauvignon, Chardonnay, Merlot, Sauvignon Blanc		
All Included	Malibu, Captain Morgan, Tanqueray, Bombay, Absolute, Tito, Jose Cuervo, Jim Beam, Jack Daniels, Dewar's, Seagram's 7, Seagram's VO, Canadian Club, Kahlua, Triple Sec, Baileys, Amaretto, Peach Schnapps's, Vermouth		
Top Shelf · · · · · · · ·			
	All Options from Premium package as well as items listed below		
	Wine Upgrade, Makers mark, Crown Royal, Glenfiddich, Patron, Grey Goose, Bombay Sapphire, Johnnie Red		

## **Appetizers**

Bistro Table	International Cheese Display, Hummus, Marinated olives, red roasted peppers and long stem artichokes, crackers, pitas, flatbreads, crab spread, fresh seasonal fruit, grilled vegetables and cured meats
Grand Package	Please add two hot stationary appetizers, or one chef attended station and one hot stationary appetizer. Please not Grand Package also includes sushi display.

Passed ·····

Duck Wontons	Sesame Chicken
Crab Cakes	Franks en Croute
Spring Rolls	Spanakopita
Coconut Chicken	Dim Sum
Prosciutto Wrapped Asparagus	Sesame encrusted Ahi Tuna
Jump Scallops Wrapped in Bacon	Strip Steak Poppers
Shrimp wrapped in Bacon	Soup Shooters
Stuffed Mushrooms	Mini Pastrami Reubens

## **60 State Menu Options**

Chicken Marsala	Haddock
Chicken Francais	Stuffed Sole
Chicken Tuscany	Rack of Lamb*
Chicken Ruggiero	Sliced Sirloin
Veal Ruggiero*	Strip Steak (14oz)*
Salmon	Filet Mignon*
Sea Bass*	Prime Rib

Short Ribs\* Eggplant Rollatini Mushroom Ravioli Homemade Jumbo Ravioli Pasta Primavera Roasted ½ Chicken

All entrées are served with appropriate starch and vegetables.

Special requests as well as gluten free or vegan menu options are also available.

Grand package include custom entree pairing to be discussed with your event consultant and an ice display filled with raw and cold seafood.